MANNHART

OPERATING / TECHNICAL MANUAL

Vegetable Cutters

Model M2000 - 115V-1/2 HP
Model M3000 - 115V-3/4 HP

NSF c UL us LISTED

Made in U.S.A.

COMPLETE RANGE OF SLICERS, DICING GRIDS AND SHREDDERS AVAILABLE.

EACH ACCESSORY SUPPLIED WITH STORAGE SYSTEM.

MANNHART

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Vegetable Cutters

Mannhart M2000 / M3000

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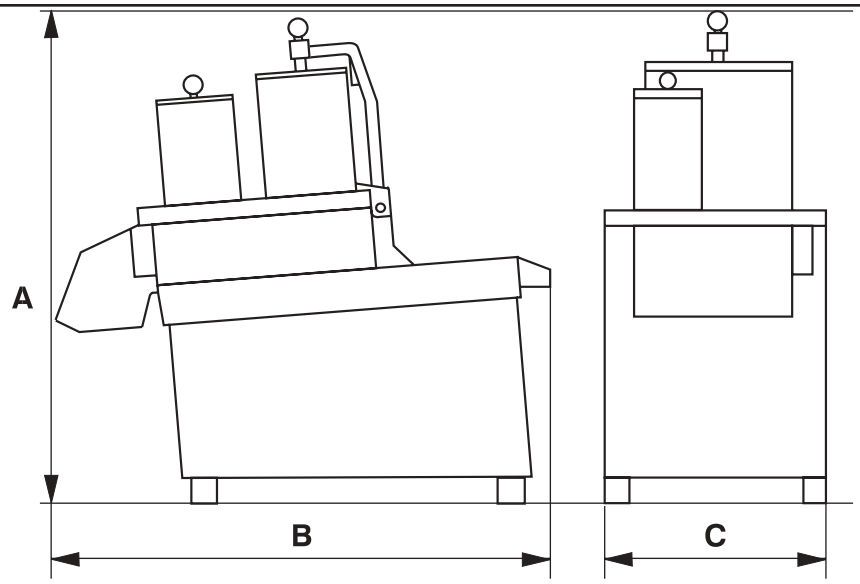
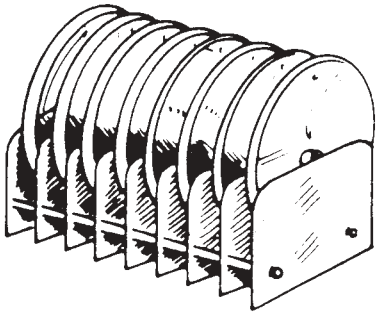
Vegetable Cutters

Mannhart M2000 / M3000

- COMPACT AND STURDY DESIGN
  ALL CAST ALUMINUM AND STAINLESS STEEL
- ATTACHMENTS ARE FULLY INTERCHANGEABLE
  WITHOUT TOOLS
- HIGH OUTPUT, SAVES TIME AND LABOR COST
- SIMPLE TO OPERATE AND EASY TO CLEAN
- SAFE - UL LISTED, NSF
- MADE IN U.S.A.





MODEL	CAPACITY SLICING lbs/hr	CAPACITY DICING lbs/hr	MOTOR	DIMENSIONS	WEIGHT	TRANSMISSION
M2000	600-650	650-800	1/2 HP 115/60/1 7.5 AMPS	A 20.375" (520mm) B 18.25" (465mm) C 8.5" (216mm)	41 lbs. (18kg)	Poly V-Belt
M3000	800-900	1400-1500	3/4 HP 115/60/1 10.8 AMPS	A 23.25" (590mm) B 18.25" (465mm) C 8.5" (216mm)	56 lbs. (25.5kg)	Poly V-Belt

WARRANTY: One Year, Parts and Labor. (Cutting edges and dicing grids not included.)

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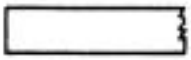
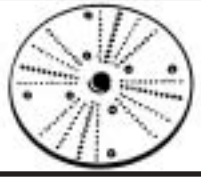
Vegetable Cutters

Mannhart M2000 / M3000

TYPE	DESIGNATION	SOME APPLICATIONS	SIZE OF CUT
	SLICER S2 2 mm (1/16")	Coleslaw Radishes Onions Cucumbers	
	SLICER S3 3 mm (1/8")	Carrots, Celery Cucumbers Zucchini, Mushrooms Lettuce for Tacos	
	SLICER S5 5 mm (3/16")	Scalloped Potatoes Cucumbers, Carrots Zucchini/Squash Tomatoes	
	SLICER S5C CRINKLE CUT 5 mm (1/4")	Carrots Potatoes Cucumbers	
	SHREDDER SH2 Extra Fine 2 mm (1/32")	Carrot Salad Raw Root Celery Salad Parmesan Cheese	
	SHREDDER SH3 3 mm (1/8")	Carrots Julienne Cheese for Tacos and Salads	
	SHREDDER SH4 4 mm (3/16")	Carrots Cheese Hash Browns	
	SHREDDER SH7 7 mm (7/32")	Carrots Cheese for Pizza Hash Browns	
	SHREDDER SHP Fine	Parmesan Cheese Bread Crumbs	

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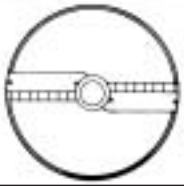
Vegetable Cutters

Mannhart M2000 / M3000

DICING GRID ALWAYS USED WITH CORRESPONDING SLICER		DICING GRID D 8 1/4"	DICING GRID D 11 3/8"	DICING GRID D 14 1/2"	DICING GRID D 22 7/8"	MOST COMMON APPLICATIONS	
TYPE OF ACCESSORY	DESIGNATION					MOST OFTEN USED VEGETABLES	USED FOR
	SLICER **S 5** 3/16"	3/16" x 1/4"	3/16" x 3/8"	3/16" x 1/2"	3/16" x 7/8"	Onions Celery Carrots Potatoes	Minestrone Soup
	SLICER **S 8** 1/4"	1/4" x 1/4"	1/4" x 3/8"	1/4" x 1/2"	1/4" x 7/8"	Onions Celery Carrots Potatoes Zucchini	Salads Soups Sautéing
	SLICER **S 11** 3/8"	3/8" x 1/4"	3/8" x 3/8"	3/8" x 1/2"	3/8" x 7/8"	Apples Tomatoes Onions Cucumbers Zucchini Potatoes Carrots	Waldorf Salad Mexican Dishes Salads Chowder Steamed Vegetables
	SLICER **S 14** 1/2"	1/2" x 1/4"	1/2" x 3/8"	1/2" x 1/2"	1/2" x 7/8"	Tomatoes Cucumbers Potatoes Carrots Cantaloupe	Salads Slaw Potato Salad Fruit Cups

Special Slicers for Julienne Cuts

Dicing Grids are not NSF listed

TYPE	DESIGNATION	APPLICATION	SIZE OF CUT
	SLICER **J 2x2** 3/32" x 3/32"	STRAW POTATOES CARROTS CUCUMBERS RED BEETS ZUCCHINI	
	SLICER **J 4x4** 3/16" x 3/16"	CARROTS SHOE STRING POTATOES RED BEETS ZUCCHINI YAMS (Sweet Potatoes)	
	SLICER **J 6x6** 1/4" x 1/4"	FRENCH FRIES CUCUMBERS ZUCCHINI YELLOW SQUASH	

OPERATING INSTRUCTIONS

- SAFETY NOTES
- VIDEO TRAINING TAPE OR CD-ROM
- INSTALLING OF SLICERS & SHREDDERS
- INSTALLING OF DICING GRIDS WITH CORRESPONDING SLICERS
- CLEANING
- PREVENTATIVE MAINTENANCE OF MACHINE AND ACCESSORIES
- TROUBLE SHOOTING GUIDE
- WORK STATION RECOMMENDATIONS (Cruise Ship and Navy Vessel mounting)

OPERATING INSTRUCTIONS

SAFETY

WARNING: Injury to the operator and damage to the machine can result from incorrect use of this vegetable cutter. Read these instructions carefully and be sure that all users of the Mannhart Begetable Cutter are trained before being allowed to use the vegetable cutter.

CAUTION: Always use large and small SAFETY PUSHERS when operating the Mannhart Vegetable Cutter. Do not insert hands or fingers into the feed hopper openings while machine is operating.

The Mannhart Vegetable Cutter is equipped with a magnetic interlock between the feed hopper lid and the power base. The interlock prevents the machine from operating unless the feed hopper lid is in the proper position.

ALWAYS unplug the power cord before CLEANING the machine or at any time while the machine is not in use.

VIDEO TRAINING TAPE OR CD-ROM FOR MANNHART VEGETABLE CUTTER

Every Mannhart Vegetable Cutter is supplied with a VIDEO TRAINING TAPE OR CD-ROM.

Ensure that the operator reviews the training tape/CD-Rom before operating the machine. The training tape/CD-Rom demonstrates the proper use and SAFETY procedures to be followed.

INSTALLING & REMOVING FEED HOPPER LID

REVIEW THE MANNHART VIDEO TRAINING TAPE PRIOR TO USING YOUR NEW MANNHART VEGETABLE CUTTER. READ THE OPERATING INSTRUCTIONS CAREFULLY.

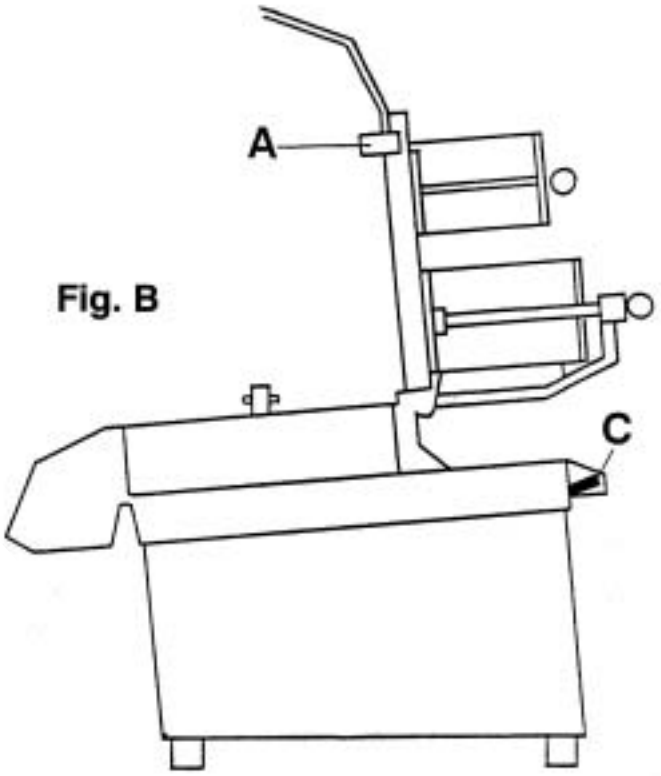


Fig. B

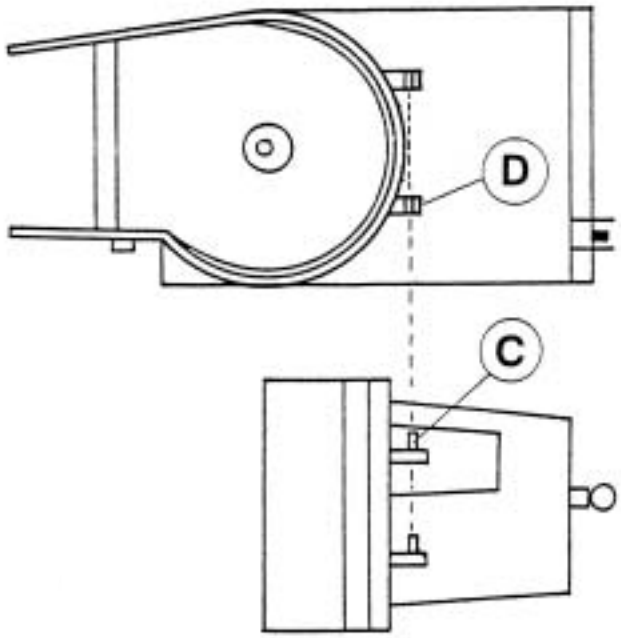
WARNING: Always ensure that the ON/OFF switch (C) is in the OFF POSITION prior to installing or removing accessories.

REMOVING THE FEED HOPPER LID

Disengage the magnetic toggle lock (A) and open the feed hopper lid to the upright position (B). Slide feed hopper lid away from the vegetable cutter body.

INSTALLING THE FEED HOPPER LID

To install the feed hopper lid, hold the feed hopper lid in the upright position and line up the long hinge pin (C) with the pin hole (D). Slide feed hopper lid towards the vegetable cutter base until both hinge pins are fully engaged. Close feed hopper lid.



INSTALLING & REMOVING SLICERS & SHREDDERS

OPERATING INSTRUCTIONS

INSTALLING OF SLICERS, JULIENNE SLICERS AND SHREDDERS

Disengage the magnetic toggle lock (A) and open the feed hopper lid until it rests on the back of the base.

Select the desired SLICER and place it onto the drive shaft until the top of the slicer is flush with the top end of the drive shaft. Close the feed hopper lid and engage the magnetic toggle switch.

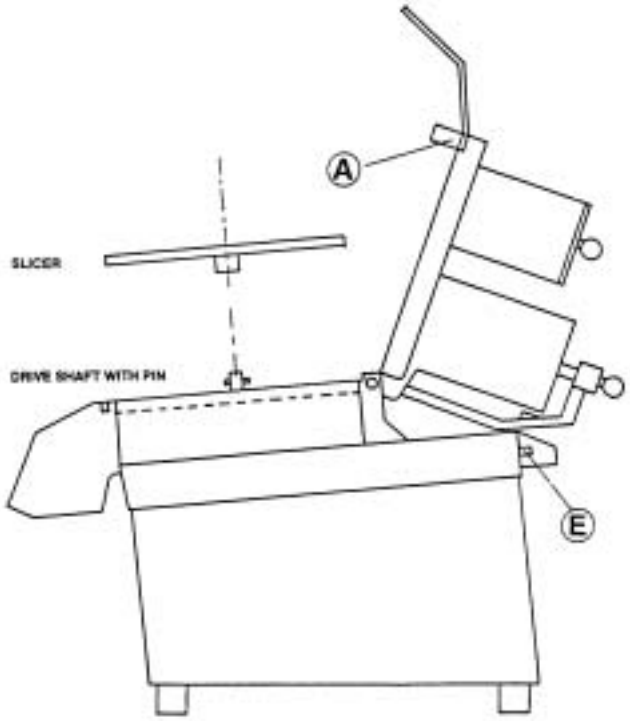
Turn the ON/OFF SWITCH into the ON POSITION and start slicing your vegetables, either using the small or large feed hopper tube.

REMOVING OF SLICING ACCESSORIES

Turn ON/OFF SWITCH to OFF POSITION (E). Disengage magnetic toggle lock (A) and open feed hopper lid until it rests on the back of the base.

Hold SLICER with both hands and rotate counter clockwise until the slicer bushing is disengaged from the drive shaft pin. Lift SLICER off the drive shaft, clean it and place the SLICER back into the storage rack which is automatically supplied with your new MANNHART Vegetable Cutter.

Clean your MANNHART Vegetable Cutter - SEE CLEANING - and close feed hopper lid. Unplug the power supply cord while the MANNHART Vegetable Cutter is not in use.



INSTALLING & REMOVING DICING GRIDS & CORRESPONDING SLICERS

REVIEW THE MANNHART VIDEO TRAINING TAPE PRIOR TO USING YOUR NEW MANNHART VEGETABLE CUTTER. READ THE OPERATING INSTRUCTIONS CAREFULLY.

WARNING: Always ensure that the ON/OFF switch is in the OFF position prior to installing or removing accessories.

INSTALLING OF DICING GRIDS WITH DICING SLICERS

Disengage the magnetic toggle lock (A) and open the feed hopper lid until it rests on the back of the base.

Select the desired DICING GRID and install it INTO THE TOP SEAT of the cutting compartment (B), top surface of DICING GRID facing up. (Size mark is located on top surface of grid - D8, D11, D14, D22). DICING GRID MUST BE FLUSH with the top rim of the cutting compartment.

Install the corresponding DICING SLICER (S8 with D8, S11 with D11, S14 with D14 or D22) by placing the SLICER onto the drive shaft above the DICING GRID. Top surface of slicer must be flush with top of drive shaft.

Close the feed hopper lid and engage the magnetic toggle lock. Turn the ON/OFF switch to the ON position.

IMPORTANT: Dice vegetables through the large feed hopper tube only!

REMOVING OF SLICING AND DICING ACCESSORIES

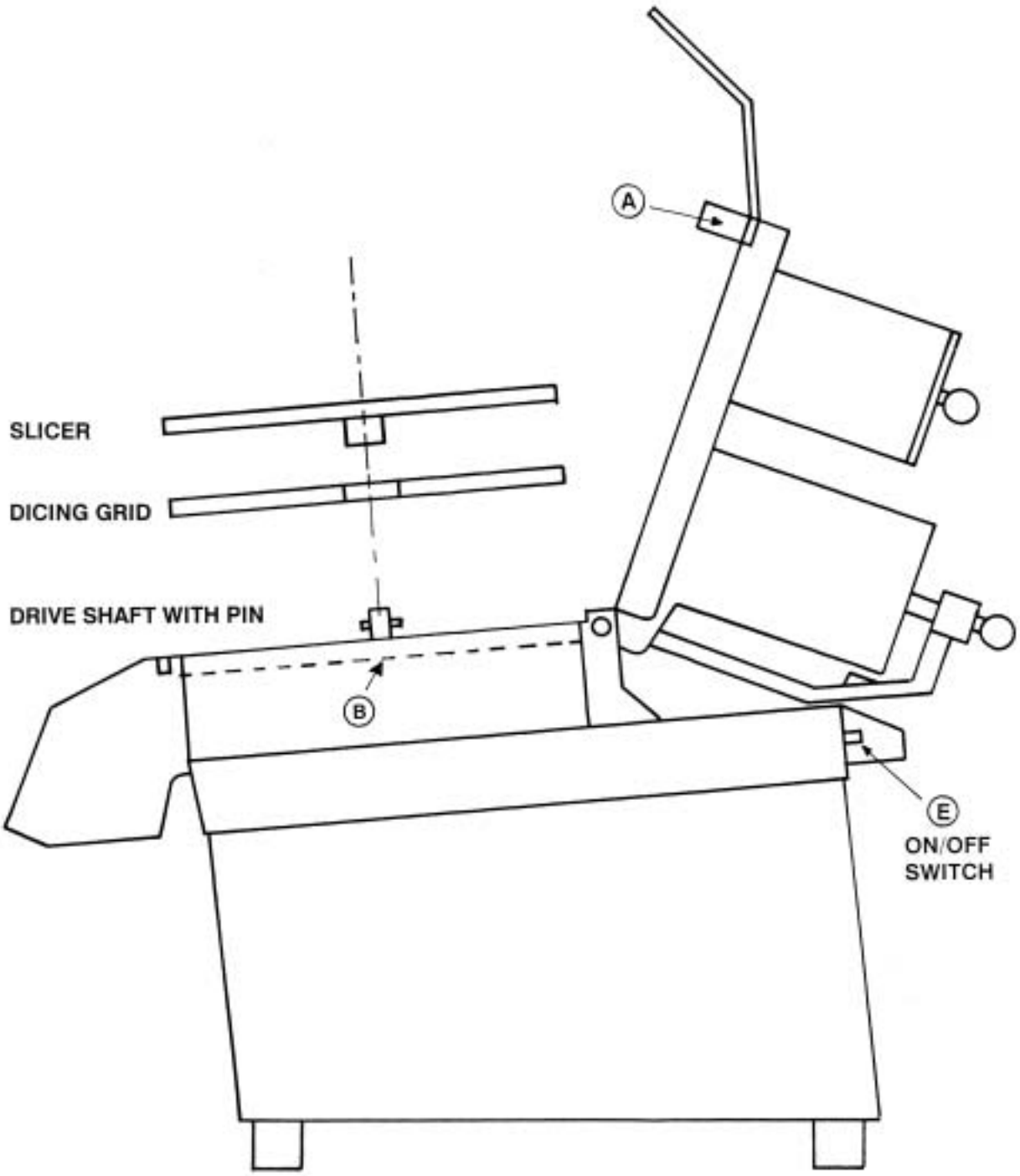
Turn ON/OFF SWITCH to OFF POSITION (E). Disengage magnetic toggle lock (A) and open feed hopper lid until it rests on the back of the base.

Hold SLICER with both hands and rotate counter clockwise until the slicer bushing is disengaged from the drive shaft pin. Lift SLICER off the drive shaft, clean it and place the SLICER back into the storage rack which is automatically supplied with your new MANNHART Vegetable Cutter.

CLEAN THE DICING GRID WITH A CARROT WHILE THE GRID IS STILL LOCATED in the cutting compartment. We recommend the use of a carrot to push the remaining vegetables through the grid - SEE VIDEO TAPE DEMONSTRATION.

Place DICING GRID into the storage rack and CLEAN your MANNHART Vegetable Cutter - SEE CLEANING - and close feed hopper lid. Unplug the power supply cord while storing the MANNHART Vegetable Cutter in between uses.

INSTALLING & REMOVING DICING GRIDS & CORRESPONDING SLICERS



CLEANING

WARNING: Unplug unit from power supply prior to cleaning. REMOVE FEED HOPPER LID and rinse thoroughly under running water. NEVER USE DISHWASHER. Feed hopper lid may be soaked in sanitizing lotion if desired.

HAND WIPING or RINSING of the cutting compartment of the Mannhart Vebetable Cutter is recommended. Do not use pressure washer inside the cutting compartment.

WARNING: The SLICING AND DICING ACCESSORIES are equipped with SHARP KNIVES. Use caution when rinsing the accessories or when sanitizing. NEVER PLACE ACCESSORIES INTO THE DISH-WASHER and NEVER LEAVE ACCESSORIES submerged in sanitizing lotion unless attended by operator. IMMEDIATELY REMOVE accessories from sanitizing lotion after soaking and store in accessories storage rack in safe and visible place.

REVIEW THE MANNHART VIDEO TRAINING TAPE FOR ADDITIONAL CLEANING AND HANDLING INSTRUCTIONS

PREVENTATIVE MAINTENANCE

WARNING: The power cord must be disconnected prior to the start of any inspection or check-up.

ALWAYS REMOVE ANY ACCESSORIES from the Mannhart Vegetable Cutter prior to any maintenance or inspection.

The Mannhart Vegetable Cutter does not require periodic maintenance. All moving internal parts are quipped with DOUBLE SEALED BALL BEARINGS which are maintenance free. NO LUBRICATION REQUIRED.

DO NOT DIRECT water pressure or steam directly to the housing or bottom of the vegetable cutter.

TROUBLE SHOOTING GUIDE

MACHINE DOES NOT START

— Check power supply cord and outlet.

— Check whether feed hopper is properly installed and locked in place.

— Check whether magnet in toggle lock is intact. (Part #2110)

VEGETABLES WHEN DICING ARE NOT CONSISTENTLY DICED

— Ensure, when dicing, that you use large feed opening only. (See operating instructions)

— Place vegetables in hopper while machine is in OFF position. Place pusher on vegetables and exert sufficient pressure so that vegetables are in contact with slicer.

— When dicing celery and onions, while machine is running, feed one onion at a time and use pusher to hold onion or celery onto knife.

— Cutting edges on slicer or dicing grid are not sharp.

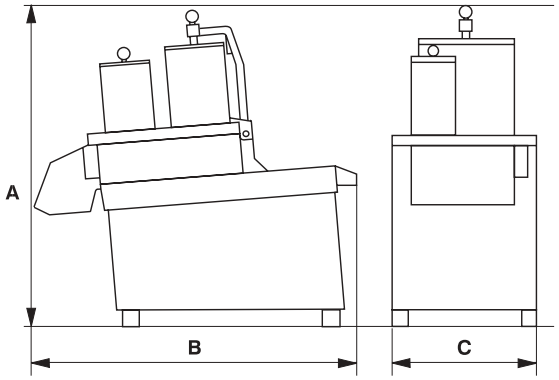
NOTE: It is important that constant pressure be applied on the vegetables.

VEGETABLE CUTTER STALLS WHEN DICING OR SHREDDING CHEESE

— Check tension of Poly-V-Belt. (Consult parts manual and service technician)

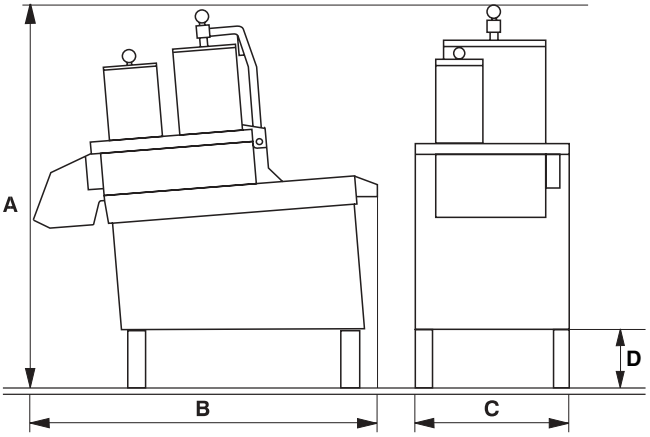
WORK STATION - MACHINE DIMENSIONS
(Cruise Ship and Navy Vessel Mounting)

TABLE TOP (Freestanding)



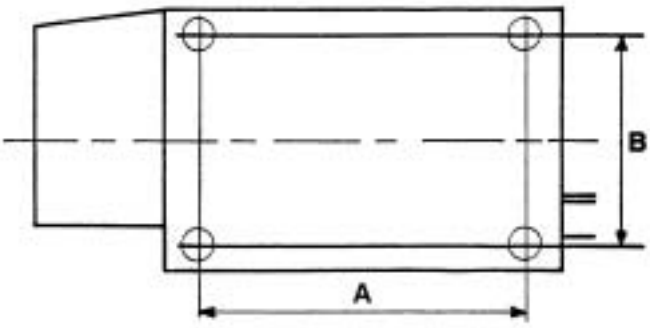
MODEL	MOTOR	DIMENSIONS	WEIGHT
MANNHART 2000	1/2 HP 115/60/1	A 20.375" (520mm) B 18.25" (465mm) C 8.5" (216mm)	41 lbs. (17.5 kg)
MANNHART M3000	3/4 HP 115/60/1	A 23.25" (533mm) B 18.25" (465mm) C 8.5" (216mm)	56 lbs. (25.5kg)

TABLE TOP (Permanent Installation) - Cruise Ship and Navy



MODEL	MOTOR	DIMENSIONS	WEIGHT
MANNHART 2000 **Navy Legs Extension**	1/2 HP 115/60/1	A 24.375" (572mm) B 18.25" (465mm) C 8.5" (216mm) D 4.0" (102mm)	41 lbs. (17.5 kg)
MANNHART M3000 **Navy Legs Extension**	3/4 HP 115/60/1	A 27.25" (635mm) B 18.25" (465mm) C 8.5" (216mm) D 4.0" (102mm)	58 lbs. (26kg)

MOUNTING DIMENSIONS FOR PERMANENT TABLE TOP INSTALLATION



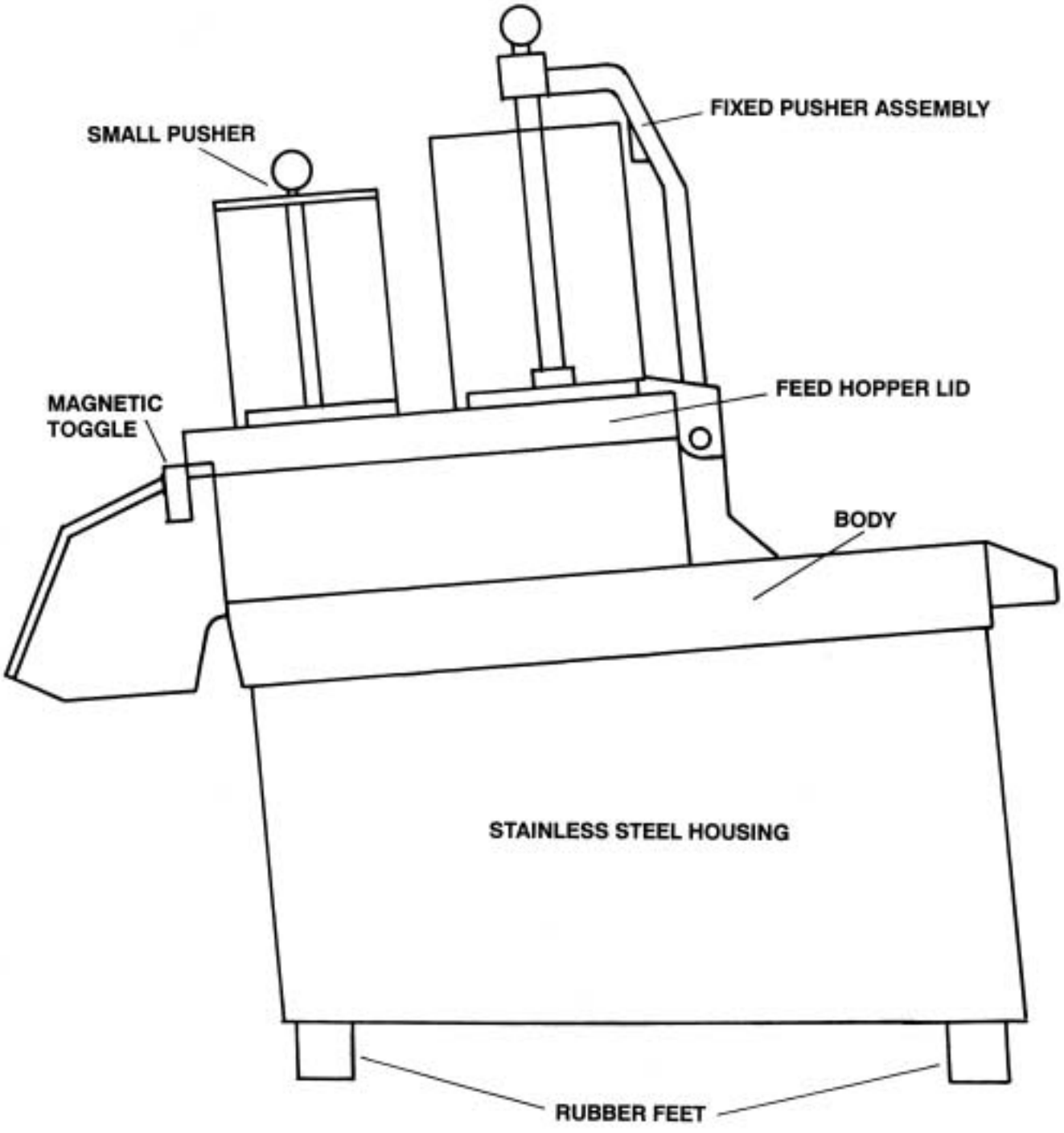
MODEL	MOTOR	DIMENSIONS	WEIGHT
MANNHART 2000	1/2 HP 115/60/1 7.5 Amps	A 10.375" (260mm) B 7.2" (183mm)	41 lbs. (18.5 kg)
MANNHART M3000	3/4 HP 115/60/1 10.8 Amps	A 10.375" (260mm) B 7.2" (183mm)	58 lbs. (26kg)

TECHNICAL DATA

AND

PARTS LIST

OVERALL SIDE VIEW



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Vegetable Cutters

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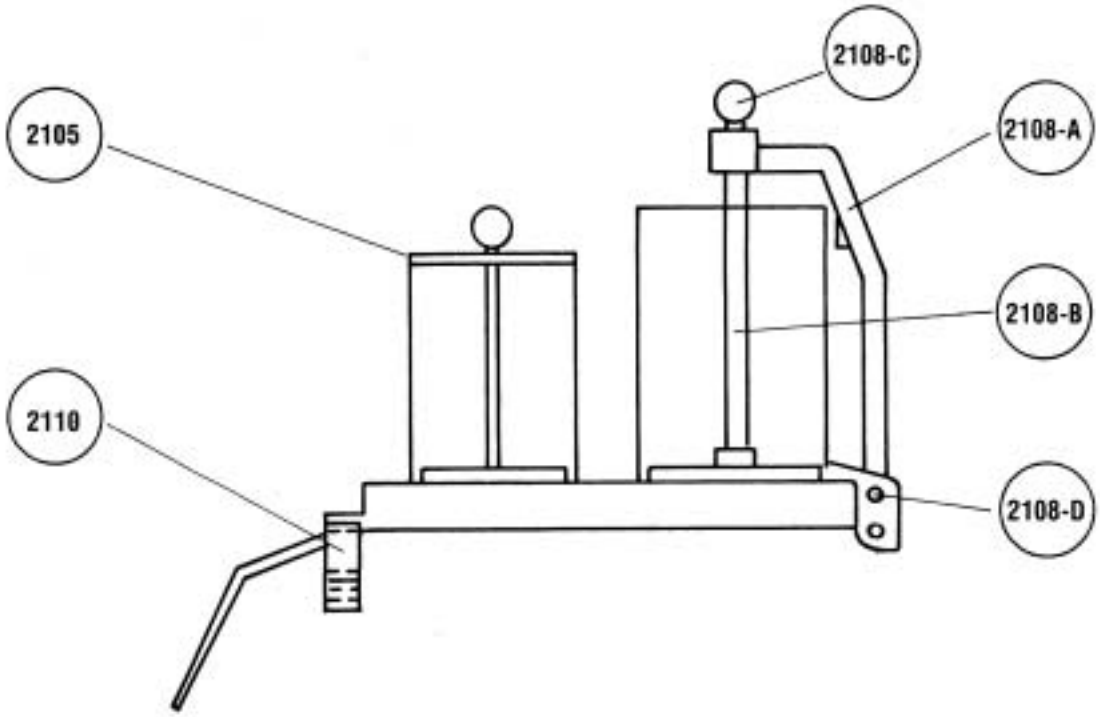

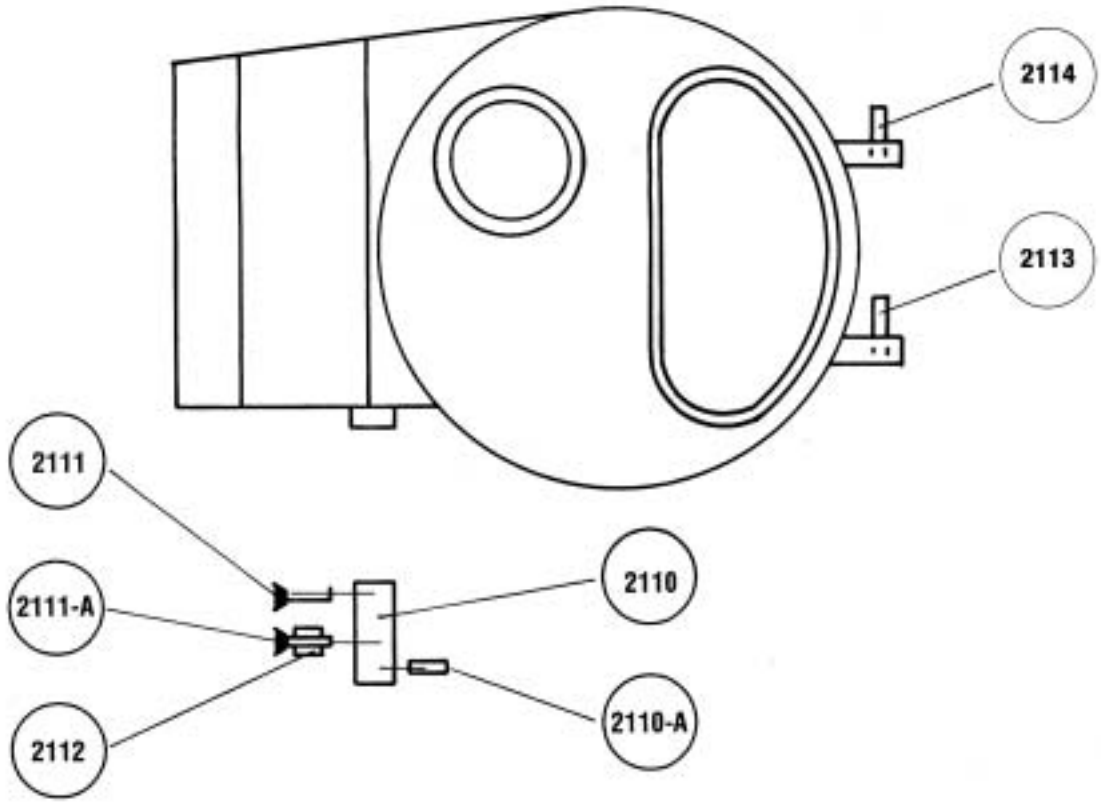

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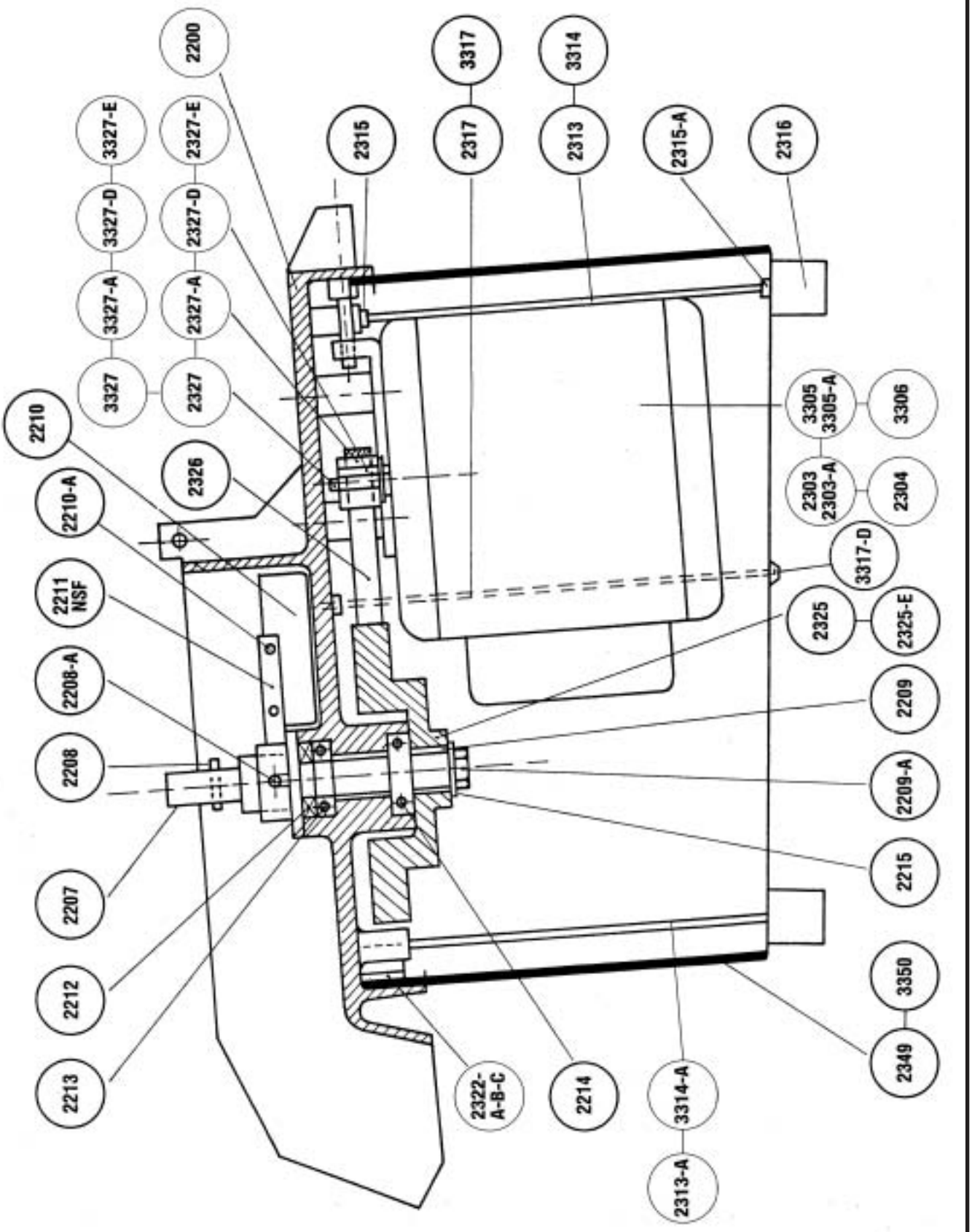
Mannhart M2000 / M3000



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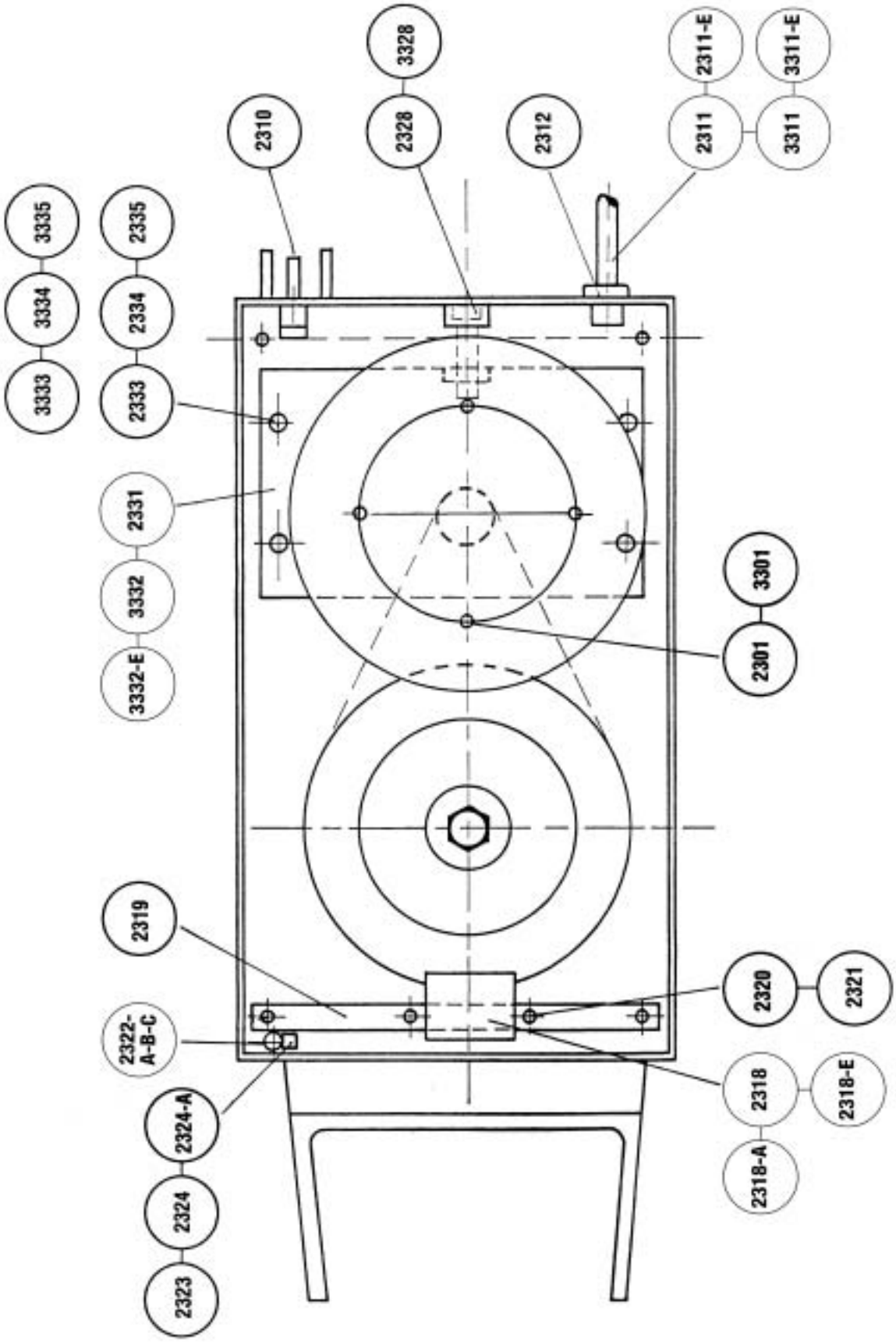
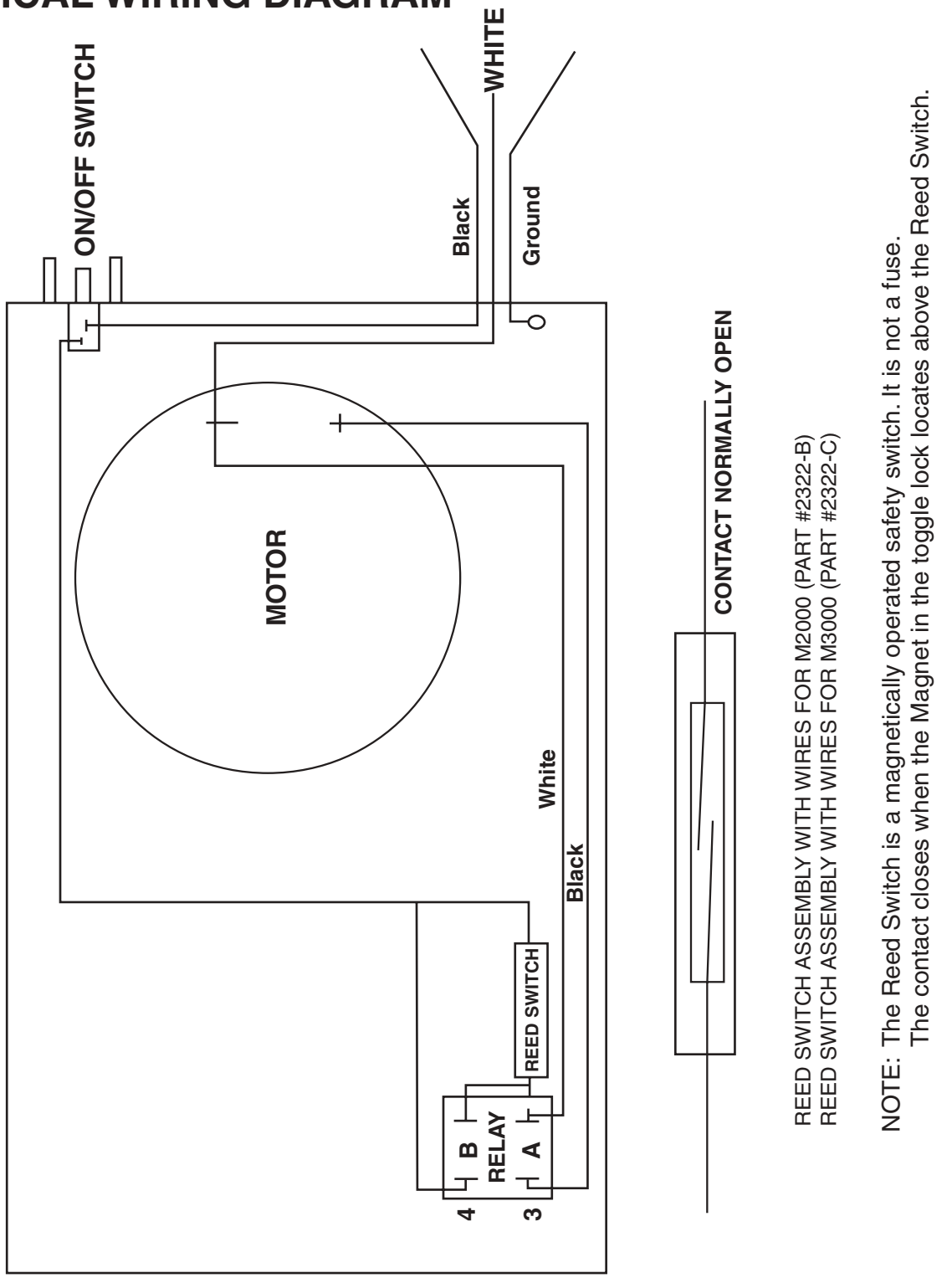
Vegetable Cutters

Mannhart M2000 / M3000



ELECTRICAL WIRING DIAGRAM

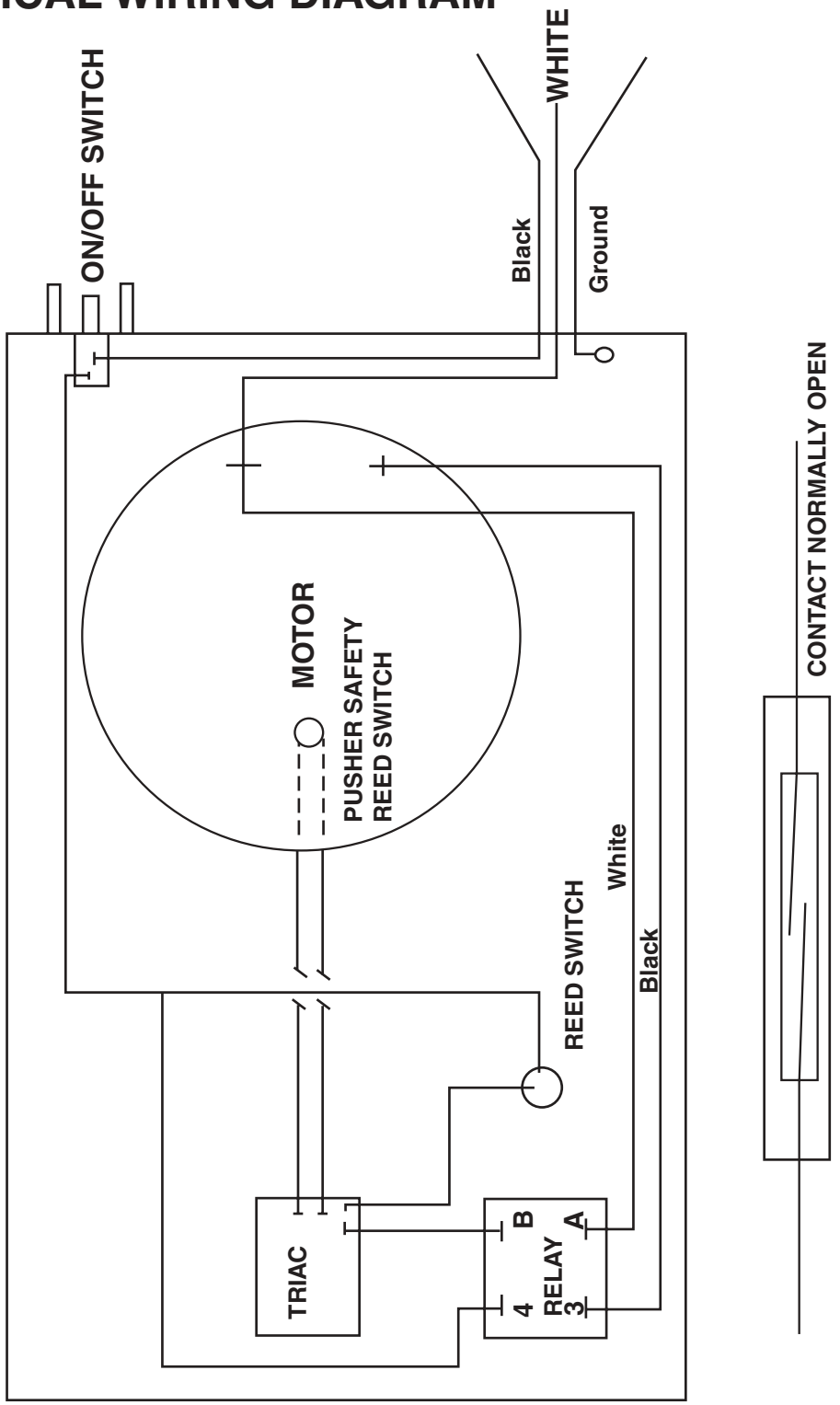


REED SWITCH ASSEMBLY WITH WIRES FOR M2000 (PART #2322-B)
REED SWITCH ASSEMBLY WITH WIRES FOR M3000 (PART #2322-C)

NOTE: The Reed Switch is a magnetically operated safety switch. It is not a fuse.
The contact closes when the Magnet in the toggle lock locates above the Reed Switch.

MODEL M2000 and M3000

ELECTRICAL WIRING DIAGRAM



REED SWITCH / TRIAC ASSEMBLY FOR MAGNETIC SAFETY PUSHER (PART #2322-A)

NOTE: The Reed Switch is a magnetically operated safety switch. It is not a fuse.
The contact closes when the Magnet in the toggle lock locates above the Reed Switch.

MODEL M2000 and M3000

PART#	DESCRIPTION	QUANTITY PER MACHINE
2100	FEED HOPPER LID (STANDARD) WITH MOUNTING PINS BUT WITHOUT TOGGLE LOCK AND FIXED PUSHER ASSEMBLY	1
2100-A	FEED HOPPER LID COMPLETE WITH MOUNTING PINS, TOGGLE LOCK AND FIXED PUSHER ASSEMBLY	1
2105	PUSHER, SMALL	1
2106	PUSHER, LARGE (LOOSE)	1
2107	KNOB FOR PUSHERS #2105 & 2106	1
2108	FIXED PUSHER ASSEMBLY, COMPLETE WITH MOUNTING PIN	1
2108-A	FIXED PUSHER ARM WITH NYLON BUSHING	1
2108-B	PUSHER PLATE WITH HEXAGON ROD	1
2108-C	KNOB ASSEMBLY FOR FIXED PUSHER ONLY	1
2108-D	MOUNTING PUSHER PIN	1
2108-H	FIXED PUSHER ARM WITH NYLON BUSHING AND MAGNET FOR SAFETY PUSHER	1
2108-MP	FIXED PUSHER ASSEMBLY COMPLETE WITH 2 MAGNETS AND MOUNTING PIN	1
2110	TOGGLE LOCK WITH MAGNET	1
2110-A	MAGNET ONLY FOR TOGGLE LOCK #2110	1
2110-B	MAGNET ONLY FOR MAGNETIC SAFETY PUSHER	1
2111	SHOULDER BOLT FOR TOGGLE	1
2111-A	STAINLESS STEEL SCREW FOR ROLLER	1
2112	ROLLER FOR TOGGLE LOCK	1
2113	HOPPER HINGE PIN (LONG)	1
2114	HOPPER HINGE PIN (SHORT)	1
2200	BODY - POLISHED CAST ALUMINUM	1
2207	DRIVE SHAFT COMPLETE WITH DRIVE PIN	1

PART#	DESCRIPTION	QUANTITY PER MACHINE
2208	DRIVE PIN (FOR SLICERS)	1
2208-A	DRIVE PIN (FOR EJECTOR)	1
2209	KEY FOR DRIVE SHAFT	1
2209-A	HEXAGON BOLT WITH WASHERS TO FASTEN LARGE PULLEY	1
2210	WIPER BLADE FOR NSF EJECTOR	1
2210-A	SCREW FOR WIPER BLADE	2
2211-NSF	NSF EJECTOR WITH WIPER BLADE	1
2211-ED	EJECTOR DISC	1
2212	SEAL G 30 X 40 X 4	1
2213	BALL BEARING - Upper #6203 LLB	1
2214	BALL BEARING - Lower #6303 LLB	1
2215	RETAINING RING FOR DRIVE SHAFT	1
2301	MOTOR MOUNTING BOLT M6 WITH LOCKWASHER FOR M2000	4
3301	MOTOR MOUNTING BOLT WITH LOCKWASHER FOR M3000	4
2303	MOTOR 115/60/1 - 1/3 HP M2000	1
2303-A	MOTOR 115/60/1 - 1/2 HP M2000	1
2304	MOTOR EXPORT 230/50/1 1/3 HP M2000	1
3305	MOTOR 115/60/1 - 3/4 HP M3000	1
3305-A	MOTOR EXPORT 230/60/1 - 3/4 HP M3000	1
3306	MOTOR EXPORT 230/50/1 - 3/4 HP M3000	1
2310	ON/OFF TOGGLE SWITCH	1
2311	POWER SUPPLY CORD WITH MOLDED PLUG FOR M2000	1
3311	POWER SUPPLY CORD WITH MOLDED PLUG FOR M3000	1
2311-E	POWER SUPPLY CORD FOR M2000 - EXPORT	1

PART#	DESCRIPTION	QUANTITY PER MACHINE
3311-E	POWER SUPPLY CORD FOR M3000 - EXPORT	1
2312	CABLE RELIEF BUSHING	1
2313	SUPPORT LEG REAR WITH NUT/LOCKNUT FOR M2000	2
2313-A	SUPPORT LEG FRONT WITH NUT/LOCKNUT FOR M2000	2
3314	SUPPORT LEG REAR WITH NUT/LOCKNUT FOR M3000	2
3314-A	SUPPORT LEG FRONT WITH NUT/LOCKNUT FOR M3000	2
2316	RUBBER FOOT WITH THREADED INSERTS	4
2317	UL ROD WITH NUT/LOCKNUT FOR M2000	1
3317	UL ROD WITH NUT/LOCKNUT FOR M3000	1
3317-D	ACORN NUT SS FOR UL ROD	1
2318	MIDTEX RELAY - 115V/60/1 FOR M2000 / M3000	1
2318-A	MIDTEX RELAY - 115V/60/1 FOR M2000 1/2 HP	1
2318-E	MIDTEX RELAY - 230/50/1 FOR EXPORT	1
2319	MOUNTING BAR FOR UL ROD AND RELAY	1
2320	RELAY MOUNTING SCREW WITH LOCKWASHER	2
2322-A	REED SWITCH / TRIAC ASSEMBLY FOR MAGNETIC SAFETY PUSHER	1
2322-B	REED SWITCH ASSEMBLY WITH WIRES FOR M2000	1
2322-C	REED SWITCH ASSEMBLY WITH WIRES FOR M3000	1
2323	REED SWITCH MOUNTING BRACKET WITH SCREW AND LOCKWASHER	1
2325	PULLEY LARGE	1
2325-E	PULLEY LARGE, EXPORT	1
2326	POLY-V-BELT 240J6	1
2327	MOTOR PULLEY FOR M2000	1
2327-A	HEXAGON BOLTS M5 WITH WASHERS FOR M2000 MOTOR PULLEY	1

PART#	DESCRIPTION	QUANTITY PER MACHINE
2327-D	KEY FOR M2000 MOTOR PULLEY	1
2327-E	MOTOR PULLEY FOR M2000 EXPORT 230/50/1	1
3327	MOTOR PULLEY WITH SET SCREW FOR M3000	1
3327-D	KEY FOR M3000 MOTOR PULLEY	1
3327-E	MOTOR PULLEY WITH SET SCREW FOR M3000 EXPORT	1
2328	BELT TENSION BOLT WITH LOCKWASHER FOR M2000	1
3328	BELT TENSION BOLT WITH LOCKWASHER FOR M3000	1
2331	MOTOR MOUNTING FLANGE FOR M2000	1
2333	FASTENING BOLT WITH WASHERS FOR MOTOR FLANGE TO M2000 BODY	2
2334	SPLIT LOCKWASHER FOR MOTOR FLANGE BOLTS M2000	1
2335	WASHER FOR MOTOR FLANGE BOLTS FOR M2000	1
3332	MOTOR MOUNTING FLANGE FOR M3000	1
3332-E	MOTOR MOUNTING FLANGE FOR M3000 EXPORT	1
3333	FASTENING BOLT WITH WASHERS FOR MOTOR FLANGE TO M3000 BODY	4
3334	SPLIT LOCKWASHER FOR MOTOR FLANGE BOLTS M3000	1 1
3335	WASHER FOR MOTOR FLANGE BOLTS FOR M3000	1
2349	HOUSING SS FOR M2000	1
3350	HOUSING SS FOR M3000	1

SPECIAL ACCESSORIES

2500	DIAMOND FILE TO SHARPEN CUTTING EDGES AND DICING GRIDS	1

ACCESSORIES

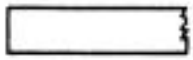
AND

ACCESSORIES PARTS LIST

MANNHART

Vegetable Cutters

Mannhart M2000 / M3000

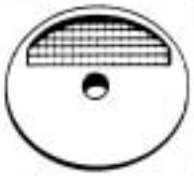
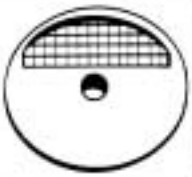
TYPE	DESIGNATION	SOME APPLICATIONS	SIZE OF CUT
	SLICER S2 2 mm (1/16")	**Part # 2401**	
	SLICER S3 3 mm (1/8")	**Part # 2402**	
	SLICER S5 5 mm (3/16")	**Part # 2403**	
	SLICER S5C CRINKLE CUT 5 mm (1/4")	**Part # 2403CC**	
	SHREDDER SH2 Extra Fine 2 mm (1/32")	**Part # 2410**	
	SHREDDER SH3 3 mm (1/8")	**Part # 2411**	
	SHREDDER SH4 4 mm (3/16")	**Part # 2412**	
	SHREDDER SH7 7 mm (7/32")	**Part # 2413**	
	SHREDDER SHP Fine	**Part # 2415**	

MANNHART

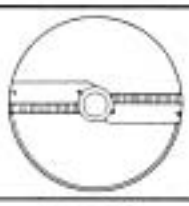
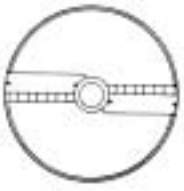
Vegetable Cutters

Mannhart M2000 / M3000

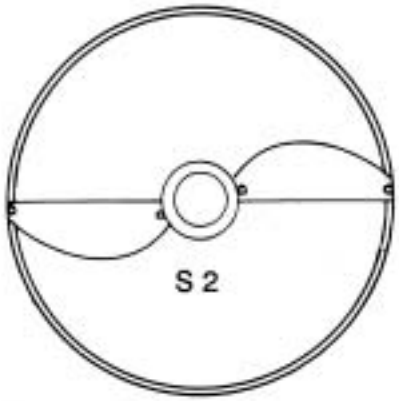
Dicing Accessories

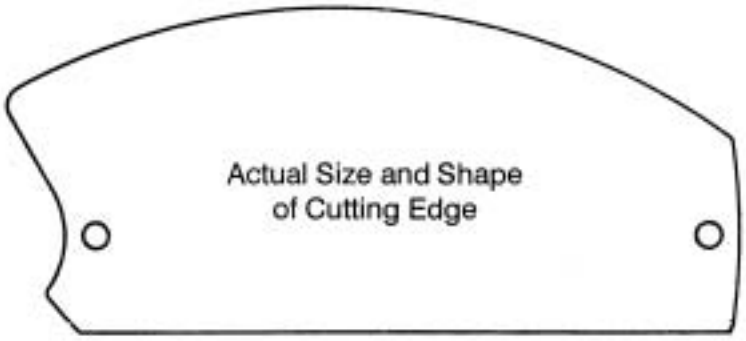
SLICERS USED WITH DICING GRIDS	DESIG-NATION	PART NUMBER	DICING GRID	DESIG-NATION	PART NUMBER
	SLICER **S 8** 1/4"	**Part # 2404**		DICING GRID **D 8** 1/4"	**Part # 2416**
	SLICER **S 11** 3/8"	**Part # 2405**		DICING GRID **D 11** 3/8"	**Part # 2417**
	SLICER **S 14** 1/2"	**Part # 2406**		DICING GRID **D 14** 1/2"	**Part # 2418**
	SLICER **S 14** 1/2"	**Part # 2406**		DICING GRID **D 22** 7/8"	**Part # 2419**

Special Slicers for Julienne Cuts

TYPE	DESIGNATION	PART NUMBER	SIZE OF CUT
	SLICER **J 2x2** 3/32" x 3/32"	**Part # 2407**	
	SLICER **J 4x4** 3/16" x 3/16"	**Part # 2408**	
	SLICER **J 6x6** 1/4" x 1/4"	**Part # 2409**	

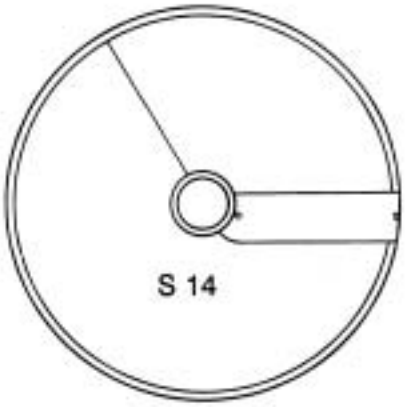
REPLACEMENT CUTTING EDGES & SHREDDER PLATES

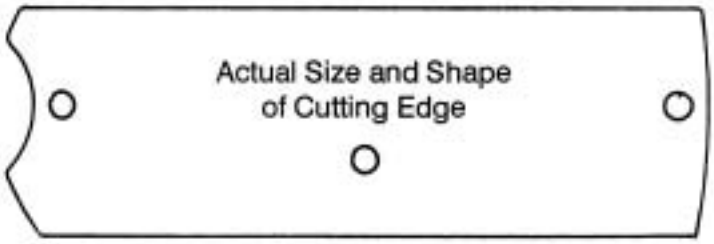




For Slicers S2, S3, S5, S8, S11

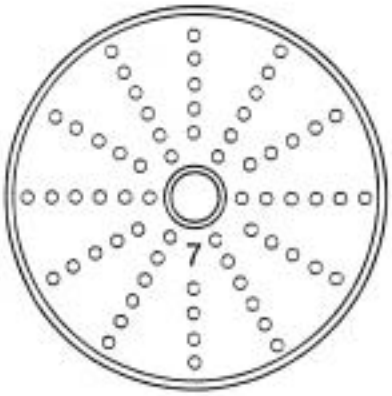
Part # 2431

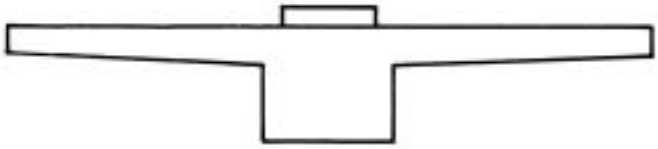




For Slicer S14 only

Part # 2432

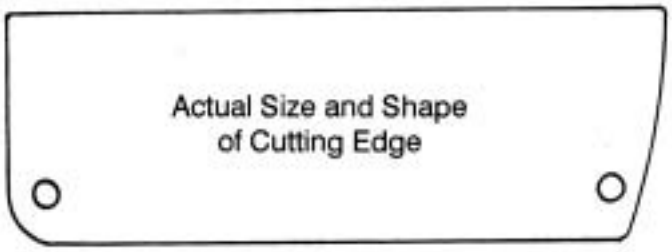




SHREDDER FRAME

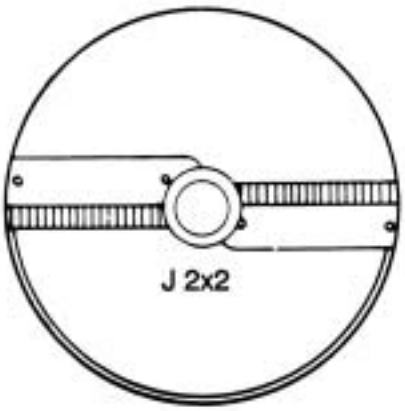
SHREDDER FRAME	**Part # 2422**	for SH2, SH3
SHREDDER FRAME	**Part # 2423**	for SH4, SH7, SHP
SHREDDER PLATES	**Part # 2475**	for SH2
	Part # 2476	for SH3
	Part # 2477	for SH4
	Part # 2478	for SH7
	Part # 2479	for SHP
SCREWS FOR SHREDDER PLATES	**Part # 2435A**	

REPLACEMENT CUTTING EDGES & JULIENNE BARS

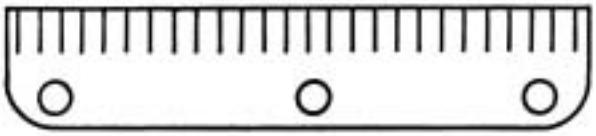


Cutting Edge for Julienne Slicers

Part # 2433
for J 2x2, J 4x4, J 6x6

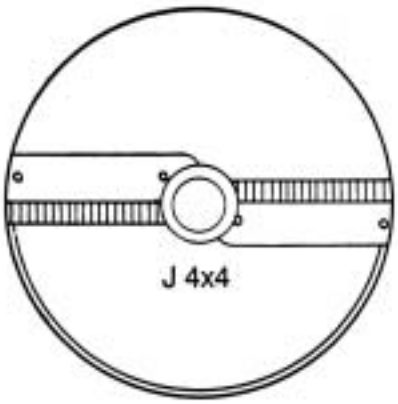


Actual Size and Shape

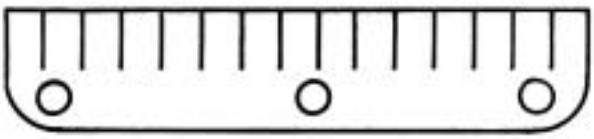


Cutting Bar

Part # 2436
for J 2x2

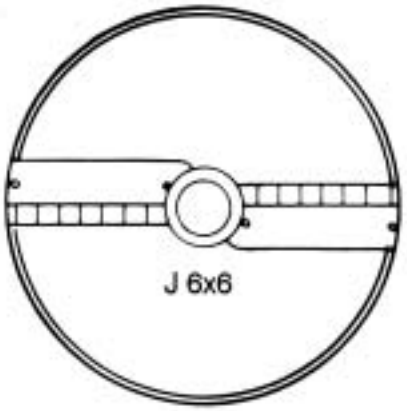


Actual Size and Shape

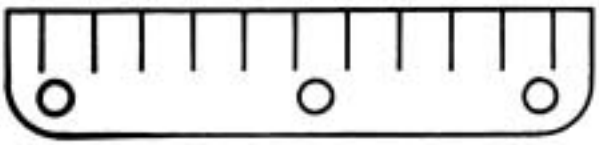


Cutting Bar

Part # 2437
for J 4x4



Actual Size and Shape

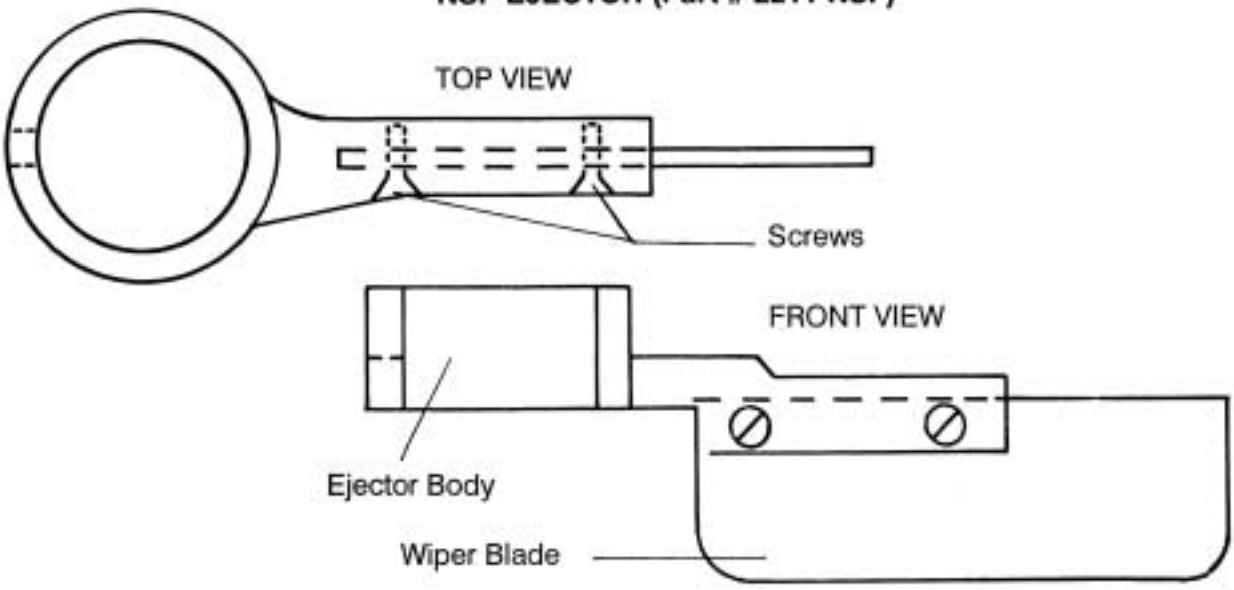


Cutting Bar

Part # 2438
for J 6x6

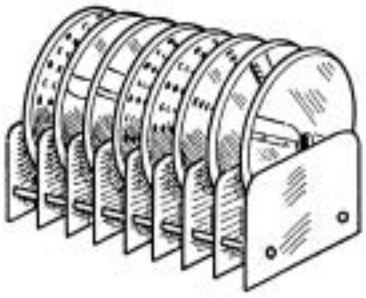
EJECTORS

NSF EJECTOR (Part # 2211 NSF)



REPLACEMENT WIPER BLADE	**Part # 2210**
REPLACEMENT SCREWS	**Part # 2210A**

STORAGE RACK



2 SECTIONS (holds 2 Accessories)	**Part # 2466**
3 SECTIONS (holds 3 Accessories)	**Part # 2467**
4 SECTIONS (holds 4 Accessories)	**Part # 2468**
5 SECTIONS (holds 5 Accessories)	**Part # 2469**
6 SECTIONS (holds 6 Accessories)	**Part # 2470**
7 SECTIONS (holds 7 Accessories)	**Part # 2471**
8 SECTIONS (holds 8 Accessories)	**Part # 2472**
9 SECTIONS (holds 9 Accessories)	**Part # 2473**
10 SECTIONS (holds 10 Accessories)	**Part # 2474**

STORAGE RACK EXTENSION (per section) **Part # 2481**

MANNHART

TO PLACE AN ORDER DIRECTLY
PLEASE CALL MANNHART, INC.
TEL.: (817) 421-0100 FAX: (817) 421-0246

ACCESSORIES AND PARTS LIST FOR M2000 / M3000

Slicers, Julienne Slicers, Shredders & Dicing Grids

Part #	Description
2400	SLICER S1
2401	SLICER S2
2402	SLICER S3
2403	SLICER S5
2403-CC	SLICER S5C (Crinkle Cut)
2404	SLICER S8
2405	SLICER S11
2406	SLICER S14
2407	JULIENNE SLICER J2X2
2408	JULIENNE SLICER J4X4
2409	JULIENNE SLICER J6X6
2410	SHREDDER SH2
2411	SHREDDER SH3
2412	SHREDDER SH4
2413	SHREDDER SH7
2415	SHREDDER SHP
2416	DICING GRID D8
2417	DICING GRID D11
2418	DICING GRID D14
2419	DICING GRID D22
2421	SPECIAL GRIDS

ACCESSORIES AND PARTS LIST FOR M2000 / M3000

Shredder Frames and Plates only (unassembled)

Part #	Description
2422	SHREDDER FRAME FOR SH2, SH3
2423	SHREDDER FRAME FOR SH4, SH7, SHP
2475	SHREDDER PLATE ONLY FOR SH2
2476	SHREDDER PLATE ONLY FOR SH3
2477	SHREDDER PLATE ONLY FOR SH4
2478	SHREDDER PLATE ONLY FOR SH7
2479	SHREDDER PLATE ONLY FOR SHP

Cutting Edges and Cutting Bars for Slicers and Julienne Slicers

Part #	Description
2431	CUTTING EDGE FOR SLICERS S2, S3, S5, S8, S11
2432	CUTTING EDGE FOR SLICER S14
2433	CUTTING EDGE FOR JULIENNE SLICERS J2X2, J4X4, J6X6
2434	SCREWS FOR CUTTING EDGES
2435	SCREWS FOR CUTTING BARS
2435-A	SCREWS FOR SHREDDER PLATES
2436	CUTTING BAR FOR JULIENNE SLICER J2X2
2437	CUTTING BAR FOR JULIENNE SLICER J4X4
2438	CUTTING BAR FOR JULIENNE SLICER J6X6

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